



Ashbourne

Pinotage 2019

WINE OF ORIGIN HEMEL-EN-AARDE VALLEY

SOIL: Low-vigour, stony, clay-rich, shale-derived soil
ALCOHOL: 13.38%
ACID: 5.11 g/l
PH: 3.58
RESIDUAL SUGAR: 1.90 g/l
BARREL MATURATION: 100%
BARREL AGEING: 10 Months in 400 litre barrels, 6 months in neutral 2000 litre Foudre
1ST FILL: 40% 2ND FILL: 40% 3RD FILL: 20%
WOODING: 100% 400 litre and 2000 litre French Oak Barrels and Foudre
TIGHT GRAIN: 100%
FRENCH COOPERS: Francois Freres 100%
FRUIT ORIGIN: Hemel-en-Aarde Valley 100%
YIELD: 2.20 tons/ha, 13.42 hl/ha
PRODUCTION: 199 cases of 12 bottles equivalent



Growing Season

Exceptional quality and record low yields characterise 2019. Pinotage yields were 65% down. The Pinotage was particularly concentrated without being too dense or heavy.

Overall the vintage was a cooler than 2017 and even 2018, with an average maximum temperature for Dec, Jan, Feb, Mar of 24.5 Centigrade (versus an equivalent long term average for Burgundy of 24.8 Centigrade). Rainfall was lower than average for Spring and during harvest, but occurred in frequent small amounts causing sustained high humidity. Fortunately our organic treatments proved highly effective against the resulting downy and powdery mildew threat. And the day after harvest finished, the serious rains began - some luck at least! We had the highest March rainfall in 21 years. Record low production and some challenges, but the 2019's have a deep, concentrated, refined beauty.

Wine Style

From the maiden release in 2001, this benchmark wine has redefined South Africa's own red grape variety, Pinotage, with its classic, refined styling and unique complex character. This is a wine unlike anything else, intense, rich and savoury with a beautiful underlying minerality.

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Hemel-en-Aarde Valley, R320, Hermanus, Cape of Good Hope, South Africa
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